



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

09. February 2023

Dear Customer,

Thank you very much for your interest in our products. We are pleased to offer you a printout in PDF-format of the products that you have chosen.

Did you know that you can order **samples** right here online? It is easy and only takes a few minutes. After we have received your sample order, we are getting in touch with you to discuss shipping and possible documentation needed for your clearing.

Please have a close look at our **Service Section**. At your fingertips, brochures are available for free download.

Our **library of production recipes** is available to all visitors without prior registration or log-in. Many recipes are at your disposal in convenient MS Excel® format that allows you to change the total recipe weight according to your individual batch.

Shipping is done by sea freight, air freight and ups® worldwide service at preferred rates. We organize the transport to your nearest port unless you prefer to pick-up the goods from our warehouse in Hamburg.

We do not believe in **minimum order quantities**. 1 unit can be ordered from every item in our webshop, unless clearly specified.

With your initial order, we will suggest **payment terms** to you that will suit your business.

Sincerely,

friedrich ingredients gmbh

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PS. Don't forget to check out our latest addition **fiSundries**. Knives-shoes-boots-clothing and many more. World-wide shipping by ups® at preferred rates, or at no extra charge with your ingredients order.

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Your category **Complete Blends**

12.006 Chicken Frankfurter Combi **from 12.05 €/kg**

Premium Seasoning & Binder in One

Specially formulated seasoning plus binder for Frankfurter, Wiener, Hot Dogs and other sausages made from poultry meat. Premium blend of flavour and function in one. Use colour development agent separately if desired.



Spices, stabiliser - diphosphate [E 450], dextrose, salt, spice extracts, maltodextrin, sugar, lemon peel ground. Recipes

1 kg	16.10 €/kg
20 kg	15.25 €/kg
100 kg	14.45 €/kg
200 kg	13.65 €/kg
500 kg	12.85 €/kg
1000 kg	12.05 €/kg

Only 6 g/kg total recipe weight.

8-10/g if soya, starch and other filling agents are used. Casings MOQ may apply

sachets @ 1 kg

12.007 Chicken Mortadella Combi **from 12.05 €/kg**

Flavour & Binder for Chicken Mortadella

Specially formulated seasoning plus binder for sliced chicken sausage, such as Bologna, Lyoner, Mortadella and other large diameter cooked sausages made from poultry meat. Use colour development agent separately if desired.



Spices, stabiliser - diphosphate [E 450], flavour enhancer - monosodium glutamate [E 621], disodium guanylate [E 627] and disodium inosinate [E 631], maltodextrin, dextrose, spice extracts. MOQ may apply

1 kg	16.10 €/kg
20 kg	15.25 €/kg
100 kg	14.45 €/kg
200 kg	13.65 €/kg
500 kg	12.85 €/kg
1000 kg	12.05 €/kg

Only 7 g/kg total recipe weight.

10-12 g/kg if soya, starch or other filling agents are used. Recipes

sachets @ 1 kg

12.014 Cooked Salami Combi **from 9.90 €/kg**

Flavour & Function for Cooked/Smoked Salami

Complete blend of spices and functional ingredients for semi-dry sausage specialities, including Cooked Salami and other hot smoked sausage products with little added moisture.



Your category **Complete Blends**

12.014 Cooked Salami Combi (continued) **from 9.90 €/kg**

Flavour & Function for Cooked/Smoked Salami

Spices, mustard flour, salt, dextrose, hydrolysed vegetable protein (HVP from soya), sucrose, stabiliser - diphosphate [E 450], antioxidant - ascorbic acid [E 300], spice extracts. MOQ may apply

1 kg	13.25 €/kg
20 kg	12.55 €/kg
100 kg	11.90 €/kg
200 kg	11.25 €/kg
500 kg	10.60 €/kg
1000 kg	9.90 €/kg

10 g/kg total recipe weight [1%]RecipesCasings

sachets @ 1 kg

12.002 Frankfurter Combi **from 9.90 €/kg**

Flavour & Function for Sausage

Economically priced blend of spices and functional ingredients for flavouring, binding and colour developing of Frankfurters, Hot Dogs, Wieners and other small diameter cooked sausage products. No added MSG.



Dextrose, stabiliser - diphosphate [E 450], spices, salt, antioxidant - ascorbic acid [E 300], sodium ascorbate [E 301], citric acid [E 330], yeast extract, spice extracts, separating agent - silica [E 551].

1 kg	13.25 €/kg
20 kg	12.55 €/kg
100 kg	11.90 €/kg
200 kg	11.25 €/kg
500 kg	10.60 €/kg
1000 kg	9.90 €/kg

Only 8.5 g/kg total recipe weightRecipesCasings
MOQ may apply

sachets @ 0.85 kg

12.005 Mortadella Combi **from 11.80 €/kg**

Concentrated Complete Blend for Mortadella

Complete blend of seasoning, binder and colour development agent for Beef and Chicken Mortadella. Very economical due to concentrated ingredients resulting in reduced usage rate.



Spices, stabiliser [E 450], antioxidant [E 315, E 316], flavour enhancer [E 621], acidifier [E 330], maltodextrin, palm fat complete hardened, spice extracts.



Your category **Complete Blends**

12.005 Mortadella Combi (continued) from 11.80 €/kg

Concentrated Complete Blend for Mortadella

Only 5 g/kg [0.5 %].

7-8 g/kg, if soya, starch and other filling agents are used.Recipes

MOQ may apply

sachets @ 1 kg

1 kg	15.75 €/kg
20 kg	14.95 €/kg
100 kg	14.15 €/kg
200 kg	13.35 €/kg
500 kg	12.60 €/kg
1000 kg	11.80 €/kg

10.049 Sucuk [Turkish Sausage] from 7.95 €/kg

Seasoning for Turkish Sausage

Blend of spices and herbs for the original Turkish Sucuk. A special blend of functional ingredients prevents casing from splitting when fried by the consumer.

Spices, maltodextrin, dry glucose syrup dextrose, antioxidant - ascorbic acid [E 300], sodium L-ascorbate [E 301], spice extract, flavour enhancer - mono sodium glutamate [E 621].

MOQ may apply

35 g/kg total recipe weight [3.5 %]RecipesCasings

sachets @ 3.5 kg



1 kg	10.65 €/kg
20 kg	10.10 €/kg
100 kg	9.55 €/kg
200 kg	9.05 €/kg
500 kg	8.50 €/kg
1000 kg	7.95 €/kg